

ABSTRACT OF THE DISCLOSURE

This invention provides a method of making Amazake using germinated brown rice as a main raw material, adding water to Koji (malted rice) made from this germinated brown rice, fermenting it at fixed temperature and time and crushing or smashing the made Amazake, which makes it possible to contain bran layer and embryo of germinated brown rice which contributes to health improvement, making it easy to drink and making it possible for people to effectively absorb the nutrition which germinated brown rice contains.